

# MANUAL WASHING AND SANITIZING PROCEDURE\*\*

FOR UTENSILS, FOOD PREPARATION EQUIPMENT, AND FOOD CONTACT SURFACES

**1. SCRAPE\***

**5. AIR DRY**

**2. WASH**

CLEAN, HOT  
DETERGENT  
SOLUTION

**3. RINSE**

CLEAN  
POTABLE  
WATER

**4. SANITIZE**

SUBMERGE IN  
WARM SANITIZING  
SOLUTION  
10 SECONDS - CHLORINE  
30 SECONDS- IODINE OR QT

## SANITIZERS

Verify strength with appropriate chemical test kit

Available Chlorine

50 ppm to 100 ppm

Available Iodine

12.5 ppm

Quaternary Ammonium (QT)

200 ppm (Follow manufacturer's specs.)

## CHLORINE BLEACH DILUTIONS

**Bleach**

1 Tsp.

1 Tbsp.

1/4 Cup

**Water**

1 Gallon

3 Gallons

12 Gallons

**\*PRE-SPRAY OR SOAK IF NECESSARY**

**\*\*PROPER CLEANING AND SANITIZING IS A FIVE STEP PROCESS: SCRAPE/SPRAY, WASH, RINSE, SANITIZE, AND AIR-DRY**